

POWER SET LUNCH**3 Course****@\$18 only per pax** (Mon - Fri)**@\$21 only per pax** (Sat - Sun)**Appetizer** (Select 1)

1. Eat The Rainbow salad (petite)
彩虹水果鲜沙拉
2. House made spring roll 自制春卷
3. Vegetable tofu soup 蔬菜豆腐汤

Signature Main (Select 1 main below)

1. Scorched mushroom salad 三菇绘瓜沙拉
2. Kimchi bowl with crispy pork strips
泡菜沙拉配南乳花腩肉
3. Hakka Niang tofu (2 pcs) with Hakka minced pork noodles
肉碎客家面配客家酿豆腐
4. XO Lo Shi Fan XO老鼠粉
5. Crispy pork strips with egg fried rice
南乳花腩肉配蛋炒饭
6. **NEW!** Fried kway teow with cai po
菜脯干炒河粉
(Option: Add on HK lap cheong/
sausages 加腊肠 +\$3)

Dessert

Gula Melaka Nian Gao 黑糖年糕

EXECUTIVE SET LUNCH**5 Course****@\$25 only per pax** (Mon - Fri)**@\$29 only per pax** (Sat - Sun)**Appetizer** (Select 2)

1. Scorched mushroom salad (petite) 三菇绘瓜沙拉
2. Shrimp pork dumplings in chilli oil (2 pcs)
四川红油抄手
3. Hakka Niang tofu in soup (1 pc) 客家酿豆腐汤
4. House made spring roll 自制春卷

Signature Main (Select 1)

1. Pan seared salmon with cold soba & kale
(130gm salmon) 三文鱼配冷荞麦面
2. Avocado truffle eggs charred kale
& broccoli 牛油果蛋蛋香
& broccoli 牛油果蛋蛋香
3. Hakka yam abacus 客家算盘子
4. Superior fish soup rice with fish fillet
鱼汤泡饭配炸鱼片
5. Hong Shao Rou with egg fried rice
红烧五花肉配蛋炒饭
6. Black truffle Yunam ham fried rice
黑松露火腿炒饭
7. **New!** Curry fried rice with chicken karaage
咖喱炸鸡块炒饭
8. **New!** Signature steamed sweet pickled
green chilli Barramundi fish fillet on rice
noodles 泡椒鲈鱼片配河粉

Dessert 1 and 2Gula melaka Nian Gao 黑糖年糕 AND
Scoop of ice cream 私房雪糕**Add-Ons 加点:**

- Scoop of ice cream 私房雪糕 +\$3 , Croffle 烤饼 +\$3
- Jasmine tea/ Lemon grass/ Kamquat honey/ Ginger tea drink
茉莉花茶/自煮香茅/金桔蜂蜜/姜茶饮料 \$2.50

DAILY FOR LUNCH ONLY. ALL PRICES ARE SUBJECT TO 10% SERVICE CHARGE & PREVAILING GST.**Zing by Xi Yan @ PLQ:** Call / WhatsApp +65 6530 3548 | zing@xiyan.com.sg



Happy Together

大家乐



DAILY COMMUNAL SET LUNCH & DINNER !

6 Course @\$32 per pax (min 4 pax)

8 Course @\$42 per pax (min 4 pax)

Appetizers, Vegetables, Rice (Select any 2)

1. XO radish cake XO 萝卜糕
2. Prawn pomelo salad 泰式柚子虾沙拉
3. Hakka niang tofu in soup 客家酿豆腐汤
4. Hand peeled cabbage with pork belly 手撕包菜
5. Bitter melon with minced pork and olive leaves
苦瓜橄榄菜炒肉碎
6. French Beans With Crispy Olive Leaves & Minced Pork
橄榄菜干煸四季豆
7. Green dragon vegetable with Chinese ham
云南火腿丝炒青龍菜
8. Pregnant women fried rice 大肚婆炒饭
9. XO fried rice XO酱炒饭

Meats (Select 2 for 6 course. Select 4 for 8 course)

1. Braised tender beef brisket Sichuan style 四川麻辣牛肉
2. Hong Shao Rou 红烧东坡肉
3. Leg Of Pork With Chinese Vinegar, Ginger & Garlic
秘制猪脚醋
4. Black truffle chicken (half) 黑松露烤鸡
5. Steamed fish with red chopped chilli 剁椒蒸鲈鱼
6. Steamed fish Thai style 泰式酸辣蒸鲈鱼
7. Salted yolk king prawns 咸蛋大虾

Premium Staple (Select any 1)

1. Zing superior fish soup with seafood and crispy rice
海鲜鱼汤泡饭配脆米
2. Signature seafood white vermicelli
私房海鲜白米粉

Dessert

Choice of ice cream (1 scoop per pax) 私房雪糕

Add-Ons 加点:

- Scoop of ice cream 私房雪糕 +\$3 , Croffle 烤饼 +\$3
- Jasmine tea/ Lemon grass/ Kamquat honey/ Ginger tea drink
茉莉花茶/自煮香茅/金桔蜂蜜/姜茶饮料 \$2.50

DAILY FOR LUNCH & DINNER

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